

Sydney Rock Oysters

Natural w/ lemon and cocktail sauce

15.00 ½ doz **25.00** doz.

Kilpatrick w/ bacon and worcestershire sauce

16.00 ½ doz **27.00** doz.

Tasting Plate for 2 people

25.00

chef's selection of cold and warm tastes

Entrée

15.00

Peppered Beef Carpaccio

Celeriac remoulade, capers, eschallots and anchovy mayonnaise

Chargrilled Asparagus with Buffalo Mozzarella

Eggplant, capsicum, mushroom, polenta and olive tapenade

Duck Liver Paté

wrapped in prosciutto, quince paste and melba toast

Seared Scallops

Roast red pepper puree and bitter lettuce salad and lemon oil

Avocado Salad

Baby beets, sweet potato, roma tomato, chilli and sheep's milk yoghurt

Veal Sweetbread Tartlet

Wild mushrooms and taleggio cheese

Tuscan King Prawns

Pan-fried spicy prawns, cannellini beans and fried leek

Pasta

Entrée 18.00

Main 26.00

Rabbit Papardelle

Braised white rabbit, red wine and gremolata

Scampi Risotto

Tomato, oregano and chilli

Mushroom Angel Hair

Pancetta, sage and cream

Orient Grill Collection

29.00

We source the finest Australian meat for our grill. Our beef is all Grainge brand Black Angus steers which are fed for a minimum of 150 days on grain to enhance flavour. Grainge beef is graded MSA 3 through the Meat Standards Australia grading system which guarantees the tenderness of the meat

Australian Meats

Eye Fillet Tenderloin	Grainge Black Angus Beef	220g
Scotch Fillet	Grainge Black Angus Beef	300g
Wagyu Rump	Certified Wagyu Beef marble score 7	300g
T-Bone	Grainge Black Angus Beef	500g
Kangaroo Loin	grain-fed, farmed	280g
Lamb Rump	pasture-fed	250g
Surf n' Turf	add grilled prawns to any meat above	5.00

Sauces: red wine jus; peppercorn; mushroom or café de Paris butter **2.00**

Main

28.00

Venison Loin
Beetroot and chestnut & cider Jus

Corn-fed Chicken Breast Supreme
Honey glaze, pancetta and dutch carrots

Fish and Chips
Beer-battered flathead with lime aioli and hand-cut chips

Fish of the Day **M.P**
Ask the waiter – market price

Side Order

7.00

Handcut Chips

Mashed Potato

Steamed Greens with lemon and butter

Rocket, Pear and Parmesan Salad

House Greek Salad

Dessert Tasting Plate (2 person)

a selection of dessert – perfect to finish your meal

\$24.00

\$14.00

Dessert

Chocolate Lava Pudding – 15 minutes
vanilla ice cream

Buttermilk Pudding
orange blossom water and lychees

King Island Cheesecake
berry coulis

Belgian Waffle
butterscotch sauce, walnuts and vanilla ice cream

Homemade Ice Cream
selection of ice cream and sorbet

Cheese Platter

Australian cheese, fruit and lavoche

\$18.50

Coffee and Tea

3.50

Hot Chocolate

4.00

Peter Lehmann Botrytis Semillon 375ml

8.00 glass

35.00

Innocent Bystander Pink Moscato 375ml

7.00 glass

27.00

De Bortoli Noble One Botrytis 375ml

53.00

Gallway Pipe Port

11.50

Grandfather Port

13.50